

Bronze Buffet – 6 choices from the Classics section

Example serve for where risers are not available.



Preferred serve for where risers are available.



The images illustrate a serving for 10 people using a different selection in each photo; please use suitable brand relevant crockery based on the number of people you are catering for.

All ingredient quantities throughout this cookbook are based on a serving for 1 person; multiply by the amount of people you are catering for.

Garnish the buffet where appropriate using the following per person: -

5g Mixed Leaf : 5g Watercress : 5g French Dressing

Dishes photographed in this cookbook have not been garnished, please garnish where suitable using the above photos as an example.

Silver Buffet – 8 choices from the Classics section

Example serve for where risers are not available.



Preferred serve for where risers are available.



The images illustrate a serving for 10 people using a different selection in each photo; please use suitable brand relevant crockery based on the number of people you are catering for.

All ingredient quantities throughout this cookbook are based on a serving for 1 person; multiply by the amount of people you are catering for.

Garnish the buffet where appropriate using the following per person: -

5g Mixed Leaf : 5g Watercress : 5g French Dressing

Dishes photographed in this cookbook have not been garnished, please garnish where suitable using the above photos as an example.

Gold Buffet – 8 choices from the Classics or Deluxe sections

Example serve for where risers are not available.



Preferred serve for where risers are available.



The images illustrate a serving for 10 people using a different selection in each photo; please use suitable brand relevant crockery based on the number of people you are catering for.

All ingredient quantities throughout this cookbook are based on a serving for 1 person; multiply by the amount of people you are catering for.

Garnish the buffet where appropriate using the following per person: -

5g Mixed Leaf : 5g Watercress : 5g French Dressing

Dishes photographed in this cookbook have not been garnished, please garnish where suitable using the above photos as an example.

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Multi Leaf Salad Mix (1x250g) BB	10 g		C				
Tortilla 12" (K&N)	1 each		D	Microwave	10s	FP	
Cucumber (Bbox) (K&N)	4 slice		C				
Tuna Mayonnaise (K&N)	120 g		C				

Method & Presentation

- Drain the tuna well and mix with mayo at a ratio of 1 part mayo to 4 part tuna (eg. 100g mayo + 400g tuna).
- Spread the tuna mayo mix onto the tortilla, add the cucumber and then the salad.
- Fold edge of wrap over and roll tightly.
- Cut wrap in half at an angle.
- Recipe is for 1 wrap. (Serve 1/2 per person)
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Wrap - Tuna Mayo & Cucumber (†)

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Multi Leaf Salad Mix (1x250g) BB	10 g			C			
Cucumber (Bbox) (K&N)	4 slice			C			
Tuna Mayonnaise (K&N)	120 g			C			
Bread - Malted Bloomer Open Top Sliced (K&N)	2 slice			D			

Method & Presentation

- Drain the tuna well and mix with mayo at a ratio of 1 part mayo to 4 part tuna (eg. 100g mayo + 400g tuna).
- Spread the tuna mayo mix on the bread and top with the cucumber, salad and the second slice of bread.
- Slice into four triangles.
- Recipe is for one sandwich. (Serve 1/4 per person).
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Sandwich - Tuna Mayo & Cucumber (+)

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
GK Buffet - Horseradish mayo	10 g		C				
Multi Leaf Salad Mix (1x250g) BB	10 g		C				
Tortilla 12" (K&N)	1 each		D	Microwave	10s	FP	
Bebo Light Spread (K&N)	10 g		C				
Imp Beef Topside Roasting Joint (K&N)	100 g		C				

Method & Presentation

- Mix 2 part horseradish sauce with 5 part mayo (eg. 20g horseradish sauce to 100g mayo).
- Spread the tortilla with bebo spread and then the horseradish mayo.
- Add the sliced beef, salad and fold edge of wrap over and roll tightly.
- Cut wrap in half at an angle.
- Recipe is for 1 wrap. (Serve 1/2 per person)
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Wrap - Roast Beef & Horseradish

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
GK Buffet - Horseradish mayo	10 g		C				
Multi Leaf Salad Mix (1x250g)	10 g		C				
BB							
Bread - White Bloomer Open Top Sliced (K&N)	2 slice		D				
Bebo Light Spread (K&N)	10 g		C				
Imp Beef Topside Roasting Joint (K&N)	100 g		C				

Method & Presentation

- Mix 2 part horseradish sauce with 5 part mayo (eg. 20g horseradish sauce to 100g mayo).
- Spread the bread with bebo spread and then the horseradish mayo.
- Add the sliced beef and top with the salad and second slice of bread.
- Slice into four triangles.
- Recipe is for one sandwich. (Serve 1/4 per person).
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Sandwich - Roast Beef & Horseradish

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
(M)Irish Mature Cheddar Brk 8 (K&N)	100 g		C				
Caramelised Red Onion Chutney (K&N)	10 g		C				
Multi Leaf Salad Mix (1x250g) BB	10 g		C				
Tortilla 12" (K&N)	1 each		D	Microwave	10s	FP	
Bebo Light Spread (K&N)	10 g		C				

Method & Presentation

- Spread the tortilla with bebo spread and then the caramelised red onion chutney.
- Add the grated cheese, salad and fold edge of wrap over and roll tightly.
- Cut wrap in half at an angle.
- Recipe is for 1 wrap. (Serve 1/2 per person)
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Wrap - Cheese & Chutney v

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
(M)Irish Mature Cheddar Brk 8 (K&N)	100 g			C			
Caramelised Red Onion Chutney (K&N)	10 g			C			
Multi Leaf Salad Mix (1x250g) BB	10 g			C			
Bebo Light Spread (K&N)	10 g			C			
Bread - Malted Bloomer Open Top Sliced (K&N)	2 slice			D			

Method & Presentation

- Spread the bebo on both slices of bread and top with caramelised red onion chutney, followed by the grated cheese and then the salad.
- Add the second slice of bread.
- Slice into four triangles.
- Recipe is for one sandwich. (Serve 1/4 per person).
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Sandwich - Cheese & Chutney v

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Multi Leaf Salad Mix (1x250g) BB	10 g		C				
Tortilla 12" (K&N)	1 each		D	Microwave	10s	FP	
Chicken, Streaky Bacon and Mayo filling (K&N)	100 g		C				

Method & Presentation

- Chicken and Bacon Mayo (1200g): Remove the skin and hand tear 5 defrosted chicken breasts, chop 10 rashers of cooked and cooled streaky bacon and mix well with 200g of mayo.
- Spread the tortilla with the chicken and bacon mayo and top with the salad leaf.
- Fold edge of wrap over and roll tightly.
- Cut wrap in half at an angle.
- Recipe is for 1 wrap. (Serve 1/2 per person)
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Wrap - Chicken & Bacon Mayo

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Multi Leaf Salad Mix (1x250g) BB	10 g			C			
Bread - Malted Bloomer Open Top Sliced (K&N)	2 slice			D			
Chicken, Streaky Bacon and Mayo filling (K&N)	100 g			C			

Method & Presentation

- Chicken and Bacon Mayo (1200g): Remove the skin and hand tear 5 defrosted chicken breasts, chop 10 rashers of cooked and cooled streaky bacon and mix well with 200g of mayo.
- Spread the chicken and bacon mayo mix on the bread and top with the salad and the second slice of bread.
- Slice into four triangles.
- Recipe is for one sandwich. (Serve 1/4 per person).
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Sandwich - Chicken & Bacon Mayo

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Multi Leaf Salad Mix (1x250g) BB	10 g		C				
Tortilla 12" (K&N)	1 each		D	Microwave	10s	FP	
Egg Mayonnaise (v) (K&N)	120 g		C				

Method & Presentation

- Egg Mayo: Boil required amount of eggs for 7 minutes and cool in cold water.
- Peel the eggs and roughly chop.
- Mix the eggs with mayo at a ratio of 3 parts egg and 1 part mayo, (eg. 70g of mayo to 210g egg), season with salt and black pepper.
- Spread the tortilla with egg mayonnaise and top with the salad.
- Fold edge of wrap over and roll tightly.
- Cut wrap in half at an angle.
- Recipe is for 1 wrap. (Serve 1/2 per person)
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Wrap - Egg Mayo v

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Multi Leaf Salad Mix (1x250g)	10 g			C			
BB							
Egg Mayonnaise (v) (K&N)	120 g			C			
Bread - White Bloomer Open Top Sliced (K&N)	2 slice			D			

Method & Presentation

- Egg Mayo: Boil required amount of eggs for 7 minutes and cool in cold water.
- Peel the eggs and roughly chop.
- Mix the eggs with mayo at a ratio of 3 parts egg and 1 part mayo, (eg. 70g of mayo to 210g egg), season with salt and black pepper.
- Spread the egg mayo mix on the bread and top with the salad and the second slice of bread.
- Slice into four triangles.
- Recipe is for one sandwich. (Serve 1/4 per person).
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Sandwich - Egg Mayo v

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Multi Leaf Salad Mix (1x250g) BB	10 g		C				
Tortilla 12" (K&N)	1 each		D	Microwave	10s	FP	
Bebo Light Spread (K&N)	10 g		C				
Tomato (Single M) (K&N)	1/2 each		C				
Ham Honey Roast Joint (K&N)	100 g		C				

Method & Presentation

- Spread the tortilla with bebo spread and then top with the salad, tomato and ham.
- Fold edge of wrap over and roll tightly.
- Cut wrap in half at an angle.
- Recipe is for 1 wrap. (Serve 1/2 per person)
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Wrap - Ham Salad

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Multi Leaf Salad Mix (1x250g)	10 g			C			
BB							
Bread - White Bloomer Open Top Sliced (K&N)	2 slice			D			
Bebo Light Spread (K&N)	10 g			C			
Tomato (Single M) (K&N)	1/2 each			C			
Ham Honey Roast Joint (K&N)	100 g			C			

Method & Presentation

- Spread the Bebo on both slices of the bread and top one slice with the ham, tomato, salad and then the second slice of bread.
- Slice into four triangles.
- Recipe is for one sandwich. (Serve 1/4 per person).
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Sandwich - Ham Salad

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Multi Leaf Salad Mix (1x250g)	10 g		C				
BB							
Tortilla 12" (K&N)	1 each		D	Microwave	10s	FP	
Prawn Cocktail (K&N)	120 g		C				

Method & Presentation

- Cocktail Sauce: Mix 1 part Tartare sauce with 2 part tomato ketchup (eg 200g Tartare + 400g ketchup).
- Prawn Cocktail: Mix prawns with cocktail sauce at a ratio of 1 part cocktail sauce to 4 part prawns (eg. 100g cocktail sauce + 400g prawns).
- Spread the tortilla with prawn cocktail then the salad.
- Fold edge of wrap over and roll tightly.
- Cut wrap in half at an angle.
- Recipe is for 1 wrap. (Serve 1/2 per person).
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Wrap - Prawns in Cocktail Sauce (+)

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Multi Leaf Salad Mix (1x250g) BB	10 g			C			
Prawn Cocktail (K&N)	120 g			C			
Bread - Malted Bloomer Open Top Sliced (K&N)	2 slice			D			

Method & Presentation

- Cocktail Sauce: Mix 1 part Tartare sauce with 2 part tomato ketchup (eg 200g Tartare + 400g ketchup).
- Prawn Cocktail: Mix prawns with cocktail sauce at a ratio of 1 part cocktail sauce to 4 part prawns (eg. 100g cocktail sauce + 400g prawns).
- Spread the prawn cocktail onto the bread, top with the salad and other slice of bread.
- Slice into four triangles.
- Recipe is for one sandwich. (Serve 1/4 per person).
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Sandwich - Prawns in Cocktail Sauce (+)

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Aviko Coated Supercrunch Chips 15mm (Cooked) (K&N)	100 g		F	Deep Fry	4m	180°C	75°C/S:82°C

Method & Presentation

- Drain and transfer to serving bowls.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Chips v

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Premium Stealth Fries (K&N)	100 g		F	Deep Fry	2m 30s	180°C	75°C/S:82°C
Rosemary & Sea Salt (K&N)	5 g		A				

Method & Presentation

- Transfer the hot fries to a mixing bowl and toss in the rosemary sea salt.
- Place the hot seasoned fries in a serving bowl.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Fries v

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Mayonnaise Reduced Fat (K&N)	5 g		C				
Texan BBQ Sauce (K&N)	5 g		C				
Whole Onion Rings 2ml (K&N)	2 each		F	Deep Fry	2m 30s	180°C	75°C/S:82°C

Method & Presentation

- Drain and transfer to a serving plate.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Onion Rings with BBQ and Mayo Dips v

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Pipers Catering Crisps (K&N)	20 g		A				

Method & Presentation

- Transfer the crisps onto a serving bowl.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Seasalt Crisps Ve

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Tortilla Chips (F&S) (K&N)	20 g		A				

Method & Presentation

- Transfer the tortilla chips onto a seving bowl.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Tortilla Chips v

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Quiche Lorraine(OJ)(K&N)	1 portion		D	Oven	13m	180°C	75°C/S:82°C

Method & Presentation

- Bake the quiche and allow to cool.
- Transfer the quiche slices to serving plate.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Quiche Lorraine

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Baguette Half 90% Baked White (K&N)	1/4 each		D	Oven	5m	180°C	
Salad - Watercress	2 g		C				
Goats Cheese Discs (defrosted) (K&N)	4 each		D				
Caramelised Red Onion Chutney (K&N)	20 g		C				

Method & Presentation

- Slice the baguette into 1/8's (serve 2 slices per person) and toast on one side. On each untoasted side spread the chutney and cover with 2 discs of goats cheese.
- Either place under the grill or bake through the oven until the cheese has melted.
- Finish with watercress.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet 2x Goats Cheese and Red Onion Croutes v

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Red Pepper and Caramelised Onion Quiche	1 each		D	Oven	13m	180°C	75°C/S:82°C

Method & Presentation

- Bake the quiche and allow to cool.
- Transfer the quiche slices to serving plate.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Mature Cheddar, Red Pepper & Caramelised Onion Quiche v

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Bread - Malted Bloomer Open Top Sliced (K&N)	1/2 slice		D				
Bread - White Bloomer Open Top Sliced (K&N)	1/2 slice		D				
Butter Oval Cogs (K&N)	2 each		C				
Sun Dried Tomato Bread (K&N)	1/8 each		D				

Method & Presentation

- Slice the bread and arrange as shown. Ensure to cover well till service to keep the bread from drying out.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Bread Basket v

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Pink Star Coleslaw (K&N)	50 g			C			

Method & Presentation

- Mix the coleslaw and mayo together well at a ratio of 10 parts coleslaw mix to 4 parts mayo (eg. 1000g coleslaw and 400g mayo).
- Transfer the coleslaw into a serving dish.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Coleslaw v

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Multi Leaf Salad Mix (1x250g) BB	20 g			C			
French Dressing (K&N)	5 ml			C			
Salad - Watercress	10 g			C			
Cucumber (Bbox) (K&N)	3 slice			C			
Spring onions sliced thinly (K&N)	1/4 each			C			
Cherry Tomatoes (Bbox) (Halves) (K&N)	1 each			C			
Peppers (Mixed Red & Green) (Bbox) (K&N)	30 g			C			

Method & Presentation

- Place all salad ingredients into a bowl and toss lightly with the dressing.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet House Salad Ve

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Italian Hard Cheese Wedges (K&N)	5 g		C				
Baby Gem Lettuce (BBox)	¼ each		C				
Open Top Slice White Bloomer Croutons (K&N)	10 g		A	Oven	10m	180°C	
Caesar Dressing (K&N)	10 g		C				

Method & Presentation

- Wash lettuce leaves thoroughly & drain well - lay in bowl.
- Scatter croutons & drizzle with dressing.
- Finish with Italian hard cheese shavings.
- Use a vegetable peeler to shave thin slices from the long edge of the Italian hard cheese wedge - this cheese is strong flavoured so you don't want big chunks.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Caesar Salad v

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Fresh Herbs Chives (BBox) (K&N)	5 g		C				
Spring Onion Nr (Bbox) (K&N)	2 each		C				
Mayonnaise (Reduced Fat) (K&N)	30 g		C				
Salt Granulated Table/Cooking (K&N)	1 g		A				
Black Cracked Pepper (K&N)	1 g		A				
Potatoes Baby New - Boiled (K&N)	100 g		C	Simmer	10m		

Method & Presentation

- Slice the cooled potatoes into quarters and mix with the mayo, sliced spring onion, finely chopped chives and seasoning.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Potato Salad v

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Carrots Baton (K&N)	10 g		C	Microwave	45s	FP	75°C/S:82°C
Cucumber (Bbox) (K&N)	2 slice		C				
Peppers (Mixed Red & Green) (Bbox) (K&N)	10 g		C				
Celery (Nr) (Bbox) (K&N)	0.20 each		C				
Houmous (K&N)	10 g		C				
Blue Cheese Dip (K&N)	10 g		C				

Method & Presentation

- Baton the vegetables to equal sizes.
- Place the houmous and blue cheese dip into bowls.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Mango Chutney (K&N)	10 g		C				
Fresh Herbs Coriander Picked (K&N)	1 g		C				
Indian Selection Pack (K&N)	4 each		F	Deep Fry	4m 30s	180°C	75°C/S:82°C
Poppadoms 6" Plain Cooked (K&N)	1/2 each		A	Microwave	20s	FP	

Method & Presentation

- Drain and transfer the indian selections and arrange as shown. (Serve 1 of each item per person).
- Break poppadoms in half carefully.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Indian Selection v

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Rapeseed Oil Prep Premium (K&N)	10 ml		A				
Baby Gem Lettuce (BBox)	¼ each		C				
Cucumber (Bbox) (K&N)	4 slice		C				
Red Onion (Finely Sliced) (K&N)	10 g		C				
Fresh Herbs Mint (GK) (K&N)	1 g		C				
Flat Leaf Parsley (Bbox GK) (K&N)	1 g		C				
Salt & Pepper (K&N)	1 each		A				
FETA CHEESE 200G (K&N)	20 g		C				
Olives (Mistola Mixed) (K&N)	10 g		C				

Method & Presentation

- Wash lettuce leaves thoroughly & drain well.
- Finely chop the mint and parsley.
- Combine the cucumber, red onion, mint, parsley, feta and olives in a mixing bowl and mix together.
- Place lettuce onto the base of serving plate and top with the mixed ingredients.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Greek Salad v

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Fruit Salad (K&N)	100 g			C			

Method & Presentation

- Drain off some of the juice.
- Place the fruit and some of the juice in a serving bowl.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Fresh Fruit Salad Ve

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Caramelised Red Onion Chutney (K&N)	10 g			C			
Large Pork Pie (York House) Buffet	1/8 each			D			

Method & Presentation

- Carefully cut the pork pie into 8 slices and transfer to a serving plate.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Pork Pie with Red Onion Chutney

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Oil Prep Zt 20L Tub (K&N)	30 ml		A				
Pork Belly - Cold	1/4 each		D				
Bulk Sauce - Apple Sauce (K&N)	10 g		C				
Flour - Plain (K&N)	5 g		A				

Method & Presentation

- Cut the belly pork in half lengthways then each half into 4.
- Coat the belly pork in the flour, shake off any excess.
- Deep fry till crisp and golden, and core temperature of 75°C/ 82°C has been achieved.
- Drain and transfer to a serving dish.
- Present as shown in the photo. (Serve 2 pieces per person).
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Deep Fried Pork Belly Bites

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Salmon Smoked Scottish (K&N)	20 g		D				
Tartare Sauce Chunky (K&N)	10 g		C				
Breaded Scampi (new) (K&N)	2 each		F	Deep Fry	4m 25s	175°C	75°C
Lemons Small (NR Bbox) - Whole (K&N)	1/8 each		C				
Devilled Whitebait (K&N)	30 g		F	Deep Fry	2m	180°C	75°C

Method & Presentation

- Drain the fried fish and place into lined bowls.
- Lay the smoked salmon out at the front of the serving plate.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Fishermen's Catch Platter (+)

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Texan BBQ Sauce (K&N)	10 g		C				
Chicken L Steam Roasted Wings (K&N)	2 each		D	Deep Fry	4m	180°C	75°C/S:82°C
Fresh Herbs Coriander Picked (K&N)	1 g		C				

Method & Presentation

- Toss the hot chicken wings in the BBQ sauce.
- Place in a serving bowl and top with the coriander.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Chicken Wings in BBQ Sauce (+)

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Roast chicken breast skin on 150g - Oven Bake	1/2 each		D	Oven	10m	180°C	75°C/S:82°C
Chorizo (Cooking) (K&N)	40 g		C				
Sweet Chilli Sauce (K&N)	10 g		C				

Method & Presentation

- Remove the skin from the chicken cut in half, then cut each half into 4 pieces.
- Slice the chorizo into equal size pieces.
- Skewer the diced chicken followed by the chorizo till all four pieces of chicken have been used.
- Glaze the skewer with sweet chilli sauce and place in the oven for approx 10 minutes till a core temperature of 75°C / 82°C has been achieved.
- Transfer to a serving plate. (Serve 2 skewers per person).
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Chicken and Chorizo Skewers

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Halloumi 250g (K&N)	1/4 each		C	Grill	4m	6	75°C/S:82°C
Rapeseed Oil Prep Premium (K&N)	5 ml		A				
Black Cracked Pepper (K&N)	1 g		A				

Method & Presentation

- Slice a block of halloumi into 8 slices.
- Place on a metal tray and drizzle with oil and cracked black pepper, place under the grill till golden brown.
- Present as shown in the photo. (Serve 2 slices per person).
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Grilled Halloumi v

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Mixed Antipasto 265g (K&N)	50 g			C			

Method & Presentation

- Remove the meats from the packaging, fold in half and arrange on a serving plate.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Selection of Cured Meats

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Ploughmans Pie (Quiche OJ K&N)	1/2 each		D	Oven	11m	180°C	75°C/S:82°C

Method & Presentation

- Defrost and bake the quiche as stated, allow to cool and then slice in half.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Ploughmans Quiche v (Deluxe Selection)

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs (K&N)	1 each		C				
Mini Jackets Criss Cross (K&N)	1 each		F	Microwave	2m 30s	FP	75°C

Method & Presentation

- Carefully pinch the hot jackets in the centre to create a small opening, transfer to a serving plate.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Mini Jacket Potatoes v (Deluxe Selection)

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Celery (Nr) (Bbox) (K&N)	0.2 each			C			
Multi Leaf Salad Mix (1x250g) BB	15 g			C			
Walnut Halves	5 g			A			
Apple Red (Bbox) (Nr) (K&N)	1/4 each			C			
Blue Stilton (K&N)	20 g			C			
Watercress (K&N)	10 g			C			
Blue cheese dressing (K&N)	5 g			C			

Method & Presentation

- Dice the celery and wedge the apple, combine with the salad leaf, crumbled stilton and blue cheese dressing in a mixing bowl and mix well.
- Transfer to a serving bowl and garnish with chopped walnuts.
- Present as shown in the photo.
- Image shows plating for 10 people.

Dish Time

Crockery

GK Buffet Waldorf Salad v (Deluxe Selection)

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Salad- quinoa and Black barley	0.2						
salad- cold	each						
Baby Gem Lettuce (BBox)	¼	each					
Salad - Watercress	1	g					

Method & Presentation

- Wash lettuce leaves thoroughly & drain well.
- Place lettuce onto the base of serving plate.
- Top with the Quinoa and Black Barley salad mix.
- Finish with watercress.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Grain Salad Ve (Deluxe Selection)

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Norwegian Salmon Fillet 150-180gm (K&N)	1/8 each		D	Grill	9m 45s		75°C
Salmon Smoked Scottish (K&N)	20 g		D				
Prawns Coldwater (Defrosted) (K&N)	10 g		D				
Lemon Mayonnaise (K&N)	10 g		C				
OEI Cocktail Sauce (K&N)	10 g		C				
Smoked Salmon Pate (K&N)	1/2 each		C				
Lemons Small (NR Bbox) - Whole (K&N)	1/8 each		C				

Method & Presentation

- Carefully cut the salmon fillets into 8.
- Lay the smoked salmon on the serving plate, flake the salmon fillets over the top.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Salmon and Prawn platter (+) (Deluxe Selection)

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Sticky Pickle Sausage Roll (K&N)	1 each	105g	D	Merrychef 75%	3m 30s	225°C	75°C

Method & Presentation

- Place the hot sausage rolls on the serving plate.
- Present as shown in the photo.
- Image shows plating for 10.

Dish Time

Crockery

GK Buffet Sticky Pickle Sausage Roll (Deluxe Selection)

GK Buffet February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Rapeseed Oil Prep Premium (K&N)	8 ml		A				
Sun Dried Tomato Bread (K&N)	1/8 each		D				
Ham Hock & Pea Terrine- Buffet	1 each		D				
Olives (Mistola Mixed) (K&N)	10 g		C				
Mixed Antipasto 265g (K&N)	25 g		C				
Flatbread Khobez 8" (K&N)	1/4 each		D				
Balsamic Creme Vinegar (K&N)	2 ml		A				
Caramelised Red Onion Chutney (K&N)	10 g		C				

Method & Presentation

- Slice the tomato loaf into 8 and toast, cut the khobez bread into 1/4's.
- Carefully slice the ham hock terrine into 20g slices.
- Lay the meats onto a serving plate.
- Present as shown in the photo.
- Image shows plating for 10 people.

Dish Time

Crockery

GK Buffet Antipasti Platter (Deluxe Selection)

GK Buffet Extras February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
C&B lasagne new (KN)	1/2 portion		D	Microwave	2m 20s	FP	75°C/S:82°C
Garlic Ciabatta (K&N)	1/4 each		C	Grill	1m 30s		

Method & Presentation

- Finish the lasagne under the grill to add colour.
- Place garlic bread on metal tray & place under the grill, remove from tray, place on a chopping board & cut in half on the diagonal.
- Place correct amounts of lasagne in the gastronome.
- Use half a lasagne and a quarter of a garlic ciabatta per portion
- Serve as shown in the photography which shows plating for 10 people.

Dish Time

Crockery

Lasagne with Garlic Bread

GK Buffet Extras February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Rice - Lemon & Parsley Basmati & Wil (K&N)	1/2 each		F	Microwave	1m 45s	FP	75°C/S:82°C
Chilli Con Carne (K&N)	1 each		D	Microwave	1m 15s	FP	75°C/S:82°C

Method & Presentation

- Decant the correct amount of chilli into a half gastronome and the rice into a separate gastronome.
- Use 1 pouch of chilli and 1/2 a rice pouch per portion.
- Serve as shown in the photography which shows plating for 10 people.

Dish Time

Crockery

Beef Chilli with Rice

GK Buffet Extras February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Rice - Lemon & Parsley Basmati & Wil (K&N)	1/2 each		F	Microwave	1m 45s	FP	75°C/S:82°C
Chicken Tikka Masala 24x320gm (K&N)	1/2 each		D	Microwave	2m 30s	FP	75°C/S:82°C
Poppadoms 6" Plain Cooked (K&N)	1 each		A	Microwave	20s	FP	

Method & Presentation

- Decant the correct amount of Tikka into a gastronome and the rice into a separate gastronome.
- Place the poppadoms on a separate plate
- Use 1/2 a pouch of tikka, 1/2 a rice pouch and 1 poppadom per portion.
- Serve as shown in the photography which shows plating for 10 people.

Dish Time

Crockery

Chicken Tikka Masala

GK Buffet Extras February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Smokey Bean Chilli - Gfree OEI (K&N)	1 each		D	Microwave	1m	FP	75°C/S:82°C
Rice - Lemon & Parsley Basmati & Wil (K&N)	1/2 each		F	Microwave	1m 45s	FP	75°C/S:82°C

Method & Presentation

- Decant the correct amount of chilli into a gastronome and the rice into a separate gastronome.
- Use 1 pouch of chilli and 1/2 a rice pouch per portion.
- Serve as shown in the photography which shows plating for 10 people.

Dish Time

Crockery

Smoky Bean Chilli with Rice Ve

GK Buffet Extras February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Aviko Coated Supercrunch Chips 15mm (Cooked) (K&N)	100 g		F	Deep Fry	4m	180°C	75°C/S:82°C
Breaded Scampi (new) (K&N)	4 each		F	Deep Fry	4m 25s	175°C	75°C
Lemons Small (NR Bbox) - Whole (K&N)	1/8 each		C				
Tartare Sauce Chunky (K&N)	25 g		C				

Method & Presentation

- Place the chips in one half gastronome and the scampi in the other, serve the lemon wedges and tartare sauce on a separate plate.
- Serve as shown in the photography which shows plating for 10 people.

Dish Time

Crockery

Scampi and Chips (+)

GK Buffet Extras February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Buttered Baby Potatoes SS17 (K&N)	100 g		C	Microwave	1m 30s	FP	75°C/S:82°C
Cauliflower Cheese Tart (K&N)	½ each		D	Merrychef 75%	4m 30s	225°C	75°C/S:82°C

Method & Presentation

- Slice the cauliflower cheese tarts in half.
- Place the buttered new potatoes in one half gastronome and the cauliflower cheese tarts in the other.
- Serve as shown in the photography which shows plating for 10 people.

Dish Time

Crockery

Cauliflower Cheese Tart v

GK Buffet Extras February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Aviko Coated Supercrunch Chips 15mm (Cooked) (K&N)	100 g		F	Deep Fry	4m	180°C	75°C/S:82°C
FI Southern Fried Chicken Burger (K&N)	1/2 each		D	Deep Fry	7m	180°C	75°C/S:82°C

Method & Presentation

- Slice the southern fried chicken fillets in half.
- Place the southern fried chicken fillets in one half gastronome and the chips in another.
- Serve 1/2 southern fried chicken fillet per portion.
- Serve as shown in the photography which shows plating for 10 people.

Dish Time

Crockery

Southern Fried Chicken Fillet and Chips

GK Buffet Extras February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Boneless Beef Ribs (K&N)	1/2 each		D	Pasta Boiler	0:12:00	100°C	75°C/S:82°C
Lamb Weston Homestyle Mash (K&N)	130 g		F	Microwave	2m 30s	FP	75°C/S:82°C

Method & Presentation

- Place the hot mash potato in a gastronome.
- Carefully decant the beef rib from the pouch breaking into 2 in another gastronome.
- Serve as shown in the photography which shows plating for 10 people.

Dish Time

Crockery

Boneless Beef Rib with Mash

GK Buffet Extras February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
OEI - Cake Choice (K&N)							
Rocky Road Traybake (K&N)	1each			D			
Chocolate Brownie Traybake	1each			D			
New Chocolate Fudge Cake 2x	1each			D			
Caramel Shortcake Traybake	1each			D			
Lemon Drizzle Traybake (K&N)	1each			D			
Carrot Cake (14 Ptn) (K&N)	1each			D			
Victoria Sponge Cake (14 Pt	1each			D			
Black Cherry & Almond Slice	1each			D			

Method & Presentation

- 2 of the 8 cakes and tray bakes are photographed above for reference and all should be served from defrost.

Dish Time

Crockery

Cake

GK Buffet Extras February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
1x Fresh Fruit Buffet v (K&N)	1 portion		C				

Method & Presentation

- Serve one piece of fruit per person (Apple, Pear, Orange, Banana or 40g Black Grapes)

Dish Time

Crockery

Fresh Fruit Ve

GK Buffet Extras February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Aviko Coated Supercrunch Chips 15mm (Cooked) (K&N)	210 g		F	Deep Fry	4m	180°C	75°C/S:82°C

Method & Presentation

- Serve in multiples as required.

Dish Time

Crockery

Chips v

GK Buffet Extras February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Cheese Mini Camembert - Cold (K&N)	¼ each		C				
Caramelised Red Onion Chutney (K&N)	30 g		C				
Biscuits for Cheese (K&N)	40 g		A				
Blue Stilton (K&N)	30 g		C				
Grapes Black (Bbox) (K&N)	30 g		C				
Celery (Nr) (Bbox) (K&N)	1 each		C				
White Mature Cheddar (K&N)	30 g		C				

Method & Presentation

- Serve in multiples as required.

Dish Time

Crockery

Cheese and Biscuits

GK Buffet Extras February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Pork sausage 70% 8's (K&N) (Reheat)	2 each		C	Microwave	40s	FP	75°C/S:82°C
OEI - Breakfast Bread Or Bagel 2 Slices Without GF (K&N)							
Bagel - Sliced (K&N)	1each		D				
Bread - White Bloomer Open	2slice		D				
Bread - Malted Bloomer Open	2slice		D				

Method & Presentation

- Slice the sausages in half lengthways.
- Top one slice of the guests choice of bread with the sliced sausages.
- Finish with the 2nd slice of bread.
- Present as shown in the photo.

Dish Time

Crockery

3m

Sausage Sandwich

GK Buffet Extras February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Bacon - Back Rindless (Grilled)	2.25kg	3 slice	C	Grill	4m		75°C/S:82°C
OEI - Breakfast Bread Or Bagel 2 Slices Without GF (K&N)							
Bagel - Sliced (K&N)	1each		D				
Bread - White Bloomer Open	2slice		D				
Bread - Malted Bloomer Open	2slice		D				

Method & Presentation

- Top one slice of the guests choice of bread with the grilled back bacon rashers.
- Finish with the 2nd slice of bread.
- Present as shown in the photo.

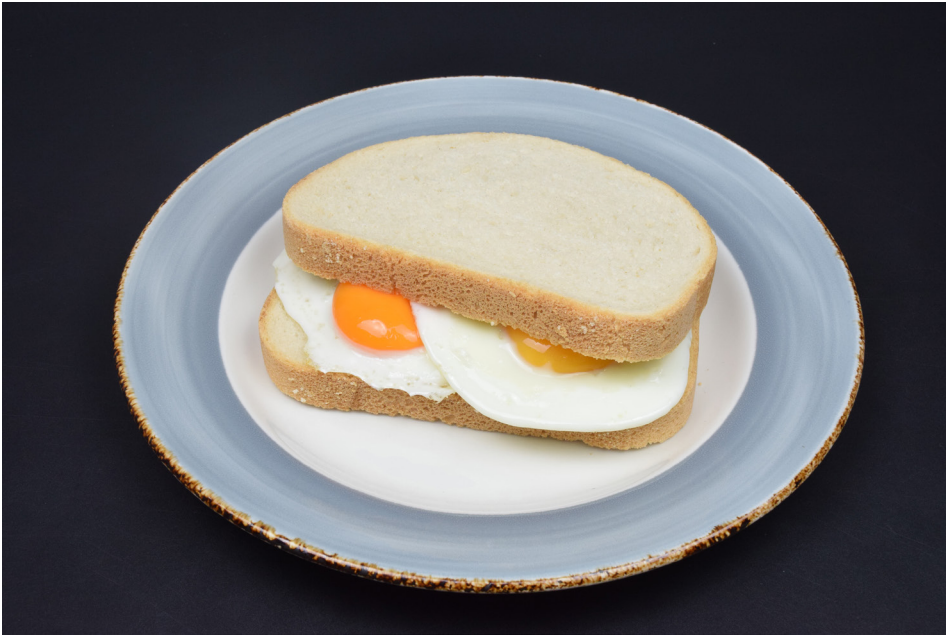
Dish Time

Crockery

5m

Bacon Sandwich

GK Buffet Extras February 2018



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Free Range Fried Egg (K&N)	2 each		C	Shallow Fry	1m 40s		
OEI - Breakfast Bread Or Bagel 2 Slices Without GF (K&N)							
Bagel - Sliced (K&N)	1each		D				
Bread - White Bloomer Open	2slice		D				
Bread - Malted Bloomer Open	2slice		D				

Method & Presentation

- Top one slice of the guests choice of bread with the fried eggs.
- Finish with the 2nd slice of bread.
- Present as shown in the photo.

Dish Time

Crockery

3m

Fried Egg Sandwich v

GK Buffets Extras February 2018

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Orange, Cranberry or Apple Juice Choice 1 (K&N)							
Cracker Apple Juice (K&N)	200ml						
Cracker Juice Orange (K&N)	200ml						
Cracker Juice Cranberry (K&	200ml						

Method & Presentation

Dish Time

Crockery

Orange, Cranberry or Apple Juice v